



Gourmet BBQ's

Gourmet BBQs are the answer for a relaxed yet stylish event.

Our chefs will cook right in front of your guests and food is served buffet style or to the table on platters

Choose from one of 3 packages:

Gourmet BBQ \$50pp

- Grilled pork and fennel sausages with Zac and Jac's tomatoes kasundi
- Mini wayu burgers with tasty cheese and grilled onions
- BBQ'd sticky chicken skewers with chilli soy
- Choose 2 salads
- Condiments and bread basket

Deluxe Gourmet BBQ \$60pp

- Chargrilled tiger prawns
- Minute eye fillet steaks
- Thai style chicken skewers with lime and coriander
- Grilled Atlantic salmon with rocket pesto
- Choose 3 salads
- Condiments and bread basket

Premium Gourmet BBQ \$70pp

- Chargrilled calamari with lemon, olive oil and garlic
- Lamb cutlets with ras el hanout
- Chargrilled whole prawns with harrissa butter
- Eye fillet steaks
- Choose 3 salads
- Condiments and bread baskets

Salads *note- extra salads are charged at \$100 per platter (serves 10 pax)

- "Santorini" salad of local tomatoes, cucumber, feta, Zac and Jac's olives, capers, ultra premium olive oil
- Local Potatoes, crispy bacon, wholegrain mustard aioli, herbs
- Spiced cous cous, coriander, carrots and currents
- Baby cos salad with prosciutto, croutons, anchovies, eggs, garlic dressing
- Mixed leaf with blue cheese dressing, tomatoes and avocado
- Slaw of green apple, red cabbage and lemon dressing
- Quinoa, pomegranate, eggplant, roasted pistachios, labne, sumac dressing
- Dukkah roasted pumpkin, heirloom beetroot, local goats curd, rocket